

MILKSTOP

café cocktails

LAGRANGE

NITE BOOZE FAVORITES

BLACKBERRY SMASH

HEMINGWAY DAIQUIRI

SMOKED OLD FASHIONED

DINNER

— SUMMER —

— SMALL PLATES —

- CHORIZO TOSTADAS FRESCO** 15
cotija cheese, guajillo chili sauce, pickled onion & jalapeno, crème fraiche gf
- GINGER GARLIC SHRIMP** 18
heart of palm, rocket salad, sweet tangy aioli gf
- “SOUTHERN SASHIMI “** 17
cornmeal breaded blue catfish, grilled watermelon, white BBQ sauce, cucumber
- LOBSTER SHRIMP AND CRAB COCKTAIL** 18
avocado, green onion, watermelon radish, red pepper and dijon coulis gf
- PATE DU JOUR** 15
always house made, served with dijon coulis and accompaniments
- FILET MIGNON SLIDERS** 18
parker house roll, pickled red onion, garlic-dijon aioli, watercress
- Q'S NACHOS** 14
queso blanco, grilled chicken, pico, cotija cheese, grilled jalapeno gf
- CRAB CAKE EGG ROLL** 18
orange tarragon aioli, creamy sriracha slaw
- SALADE D' ETE** 14
grilled artichoke, radicchio, rocket, garlic, crouton, balsamic, honey mascarpone

TODAY'S SOUP 5

ask your server

PRIME RIB FRENCH ONION 8

brandy, bread, gruyere, & yes the steak is in there

— SALADS —

- STONE AVE CHILLED CHICKEN AVOCADO COBB gf** 14
greens, tomato, bacon, scallion, chopped egg, corn, granch dressing (add blue chz +\$2)
- CHAR GRILLED ICEBERG WEDGE** 14
house blue cheese dressing, thick cut peppered bacon, oven dried tomato, red onion
- CHICKEN TORTILLA SALAD gf** 15
greens, cabbage, grilled chicken, cheddar, scallion, tomatoes, sweet corn, olives, avocado lime dressing, tortilla strips, fire honey drizzle
- SHARON'S NOT SO GUILTY PLEASURE gf** 14
quinoa, kale, apple, dates, cotija, almond, lemon EVOO vin (add chicken or shrimp +\$7)
- SHICHIMI CRUSTED SEARED AHI TUNA gf** 15
greens, cashew, scallion, tomato, watermelon radish, tangy miso dressing

WE ARE HAPPY TO ACCOMMODATE DIETARY ALLERGIES, IF POSSIBLE. WE ARE ALSO HAPPY TO OMIT INGREDIENTS TO MAKE DISHES MORE ALLERGY FRIENDLY

“gf” denotes a gluten free item
gluten free bread available for an extra charge

— MAINS —

- SLAGEL FARM HALF CHICKEN MARBELLA** 23
dates, capers, garlic, olive, 24 hour marinade, quinoa salad, bobby green bean gf
- ONGLET STEAK** 30
hanging tender, onion cup, gruyere croutons, Peter's bourbon “pickled” pecans
- GRILLED FAROE ISLAND SALMON** 27
caramelized fennel, garlic herb cous cous, horseradish cream
- LEMON PEPPER SUMMER FLOUNDER** 28
lemongrass vin, thai peanut corn relish, purple glass noodles gf
- BUCATINI ESTATE** 22
aglio, olio, pecorino, peperoncino, limone, prezzomollo
- SHIITAKE DUMPLINGS** 23
light lemon garlic cream, charred radicchio, scallion slaw
- A “NICE DISH OF PASTA”** 16
spaghetti, 4 hour pomodoro, pecorino & fresh basil (add meatballs +\$5)
- RED MISO GINGER RISOTTO** 20
arborio rice, lime, rocket greens, toasted sesame gf

— MEAT —
— FISH —
— PASTA —
— VEGGIE —

— SANDWICHES —

served with fries or chips, add blue chz, bacon or cage free egg 2 ea.

- MILKSTOP “FLAT OR FAT” CHEESEBURGER** 16
‘flat’- 2 griddled patties, ‘fat’- 1/2 lb grilled to order
american, lettuce, tomato, red onion, milkstop dressing, mustard, pickle chips
- MILKSTOP TURKEY BURGER** Choose your style 16
Olive You style: Kalamata Olives, Swiss, Granch, Lettuce, & tomato
Back Alley style: Bacon, Onion Ring, Granch, Lettuce, & Tomato
- HOUSE CURED PASTRAMI SANDWICH** 18
marble rye, milkstop dressing, gruyere
- SHAVED PRIME RIB** 19
horseradish cream, rye onion marmalade, filone roll, jus
- YELLOW LAKE PERCH MEUNIÈRE & ‘CHIPS’** 16
house made sauce ravigote, pickle, malt vinegar
- GRILLED CHICKEN BREAST PESTO** 15
bacon, fontina cheese, lettuce, tomato, mayo, ciabatta

— SIDES —

- BEER BATTERED ONION RINGS** 6
- GARLIC PARM BOBBY GREEN BEANS** 6
- HOUSE CUT FRENCH FRIES** 5
- GARLIC MOLASSES BRUSSELS SPROUTS** 6
- MEATBALLS OR SAUSAGE** 5